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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/598,908	07/25/2007	Sylvie Tournade	3712036.00755	1892
29157 K&L Gates LLI	7590 03/30/201 <b>P</b>	EXAMINER		
P.O. Box 1135	60600	ARIANI, KADE		
CHICAGO, IL 60690			ART UNIT	PAPER NUMBER
			1651	
			NOTIFICATION DATE	DELIVERY MODE
			03/30/2011	ELECTRONIC

## Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Notice of the Office communication was sent electronically on above-indicated "Notification Date" to the following e-mail address(es):

chicago.patents@klgates.com

	Application No.	Applicant(s)		
	10/598,908	TOURNADE ET AL.		
Office Action Summary	Examiner	Art Unit		
	KADE ARIANI	1651		
The MAILING DATE of this communication app Period for Reply	ears on the cover sheet with the c	orrespondence address		
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DA  - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication.  - If NO period for reply is specified above, the maximum statutory period w  - Failure to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION B6(a). In no event, however, may a reply be time till apply and will expire SIX (6) MONTHS from cause the application to become ABANDONE	I. tely filed the mailing date of this communication. (35 U.S.C. § 133).		
Status				
<ul> <li>1) ☐ Responsive to communication(s) filed on 21 Ja</li> <li>2a) ☐ This action is FINAL. 2b) ☐ This</li> <li>3) ☐ Since this application is in condition for allowant closed in accordance with the practice under E</li> </ul>	action is non-final. nce except for formal matters, pro			
Disposition of Claims				
4) ☐ Claim(s) 1-11,13 and 14 is/are pending in the a 4a) Of the above claim(s) 8-11, 13 and 14 is/are 5) ☐ Claim(s) is/are allowed. 6) ☐ Claim(s) 1-7 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or	e withdrawn from consideration.			
Application Papers				
9) The specification is objected to by the Examiner 10) The drawing(s) filed on is/are: a) access Applicant may not request that any objection to the of Replacement drawing sheet(s) including the correction of the original transfer of the second sheet (s) including the correction of the original transfer of the second sheet (s) including the correction of the second sheet (s) including the second sheet (s) i	epted or b) objected to by the Edrawing(s) be held in abeyance. See on is required if the drawing(s) is obj	e 37 CFR 1.85(a). ected to. See 37 CFR 1.121(d).		
Priority under 35 U.S.C. § 119				
<ul> <li>12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).</li> <li>a) All b) Some * c) None of:</li> <li>1. Certified copies of the priority documents have been received.</li> <li>2. Certified copies of the priority documents have been received in Application No</li> <li>3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).</li> <li>* See the attached detailed Office action for a list of the certified copies not received.</li> </ul>				
Attachment(s)  1) Notice of References Cited (PTO-892)  2) Notice of Draftsperson's Patent Drawing Review (PTO-948)  3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4)  Interview Summary Paper No(s)/Mail Da 5)  Notice of Informal P 6)  Other:	ate		

The amendment filed on January 21, 2011, has been received.

Claims 1-11, 13 and 14 are pending in this application, claims 8-11, 13, and 14

are withdrawn from consideration, and claims 1-7 are examined on their merits.

Applicant's arguments with respect to claims 1-7 filed on 1/21/2011 have been

considered but are moot in view of the new ground(s) of rejection.

Claim Rejections - 35 USC § 112

The following is a quotation of the second paragraph of 35 U.S.C. 112:

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

The rejection of claims 1-7 under 35 U.S.C. 112, second paragraph, as being

indefinite for failing to particularly point out and distinctly claim the subject matter which

applicant regards as the invention, is withdrawn.

Claim Rejections - 35 USC § 102

The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that

form the basis for the rejections under this section made in this Office action:

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A person shall be entitled to a patent unless

(b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United

States.

Claims 1, 4-7 rejected under 35 U.S.C. 102(b) as being anticipated by Fleming et

al. (Journal of Food Science 1983, Vol. 48, p.975-981).

Fleming et al. disclose a liquid product which is water-based comprises living

microorganisms having a shelf-life of at least 1 month at 10 ℃, during which the pH is

decreasing less than 2 points and is free of carbohydrates that can be metabolized by

the microorganisms, microorganisms are from genus Lactobacillus, and the product at

20 °C experiences a decrease in pH of less than 2 points (brined vegetables fermented

with Lactobacillus plantarum all fermentable sugars were removed and is stable during

12 months storage at room temperature, 24 °C and at pH 3.3 or pH 3.8) (Abstract, p.978

2<sup>nd</sup> column 2<sup>nd</sup> paragraph, and p. 979 1<sup>st</sup> column "Discussion" lines 1-12), the pH of the

product at the beginning of storage is 4 or higher (pH 4.5) (p.976 1st column 2nd

paragraph line 10). It must be noted that *Lactobacillus plantarum* is a probiotic.

Fleming et al. therefore clearly anticipate the claimed invention.

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all

obviousness rejections set forth in this Office action:

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(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

The rejection of claims 1-4, 6, and 7 under 35 U.S.C. 103(a) as being unpatentable over Reniero et al. (WO 00/53202) in view of Schlothauer et al. (US Patent No. 7,780,970 B2), is withdrawn.

The rejection of claims 1-7 under 35 U.S.C. 103(a) as being unpatentable over Reniero et al. (WO 00/53202) in view of Kailasapathy K. (Current Issue Intest. Microbiol., 2002, Vol.3, p.39-48) and further in view of Hottinger et al. (US Patent No. 5,382,438), is withdrawn.

Claims 1-7 are rejected under 35 U.S.C. 103(a) as being unpatentable over Fleming et al. (Journal of Food Science 1983, Vol. 48, p.975-981) and Reniero et al. (WO 00/53202).

As mentioned immediately above, Fleming et al. teach a liquid product which is water-based comprises living microorganisms having a shelf-life of at least 1 month at 10 °C, during which the pH is decreasing less than 2 points and the product is free of carbohydrates that can be metabolized by the microorganisms, microorganisms are from genus *Lactobacillus*, a probiotic, the product at 20 °C experiences a decrease in pH of less than 2 points (brined vegetables fermented with *Lactobacillus plantarum* all fermentable sugars were removed and is stable during 12 months storage at room temperature, 24 °C and at pH 3.3 or pH 3.8) (Abstract, p.978 2<sup>nd</sup> column 2<sup>nd</sup> paragraph,

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and p. 979 1<sup>st</sup> column "Discussion" lines 1-12), the pH of the product at the beginning of storage is 4 or higher (pH 4.5) (p.976 1<sup>st</sup> column 2<sup>nd</sup> paragraph line 10).

Fleming et al. do not teach the product comprising milk proteins, and microorganisms do not metabolize lactose. However, Reniero et al. teach a liquid product which comprises living microorganisms/, having a shelf-life of at least 1 month at 10°C, and during the 1 month at 10°C period the amount of living bacteria decreases less than 2 log-units, the microorganism is a *Lactobacillus* (a cereal drink comprising *L.* casei CNNM I-2116 or ST11 which is stored at 10 °C for 30 days, and the survival rate after 30 days less than 2 log units) (page 29 of the "PDF" Figure 3.), Reniero et al. teach a Lactobacillus, L. casei CNNM I-2116, (p.23 claim 6). It must be noted that L. casei CNNM I-2116 or ST11 does not use (metabolize) lactose. Reniero et al. further teach milk (milk proteins) can be added to the product (p. 24 claim 14). Reniero et al. teach L. casei CNNM I-21 (a probiotic) is capable of utilizing carbohydrates sucrose and glucose, and further teach acidification of the medium after supplementing the growth medium of *L. casei* CNNM I-2116, with sucrose and glucose (please note that the pH of the medium drops form 6.50 to 5.50 and continues to drop to pH 4.0 when sucrose and glucose are included in the growth medium) (see page 28 of the PDF Figure 2. acidification of *L. casei* ST11 or CNNM I-2116, pH vs. fermentation time in hours).

Therefore, a person of ordinary skill in the art at the time the invention was made would have been motivated to apply the prior art teachings and not to include the carbohydrates that can be metabolized by the microorganism in the liquid product as

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taught by Reniero et al. in order to provide a liquid product which is milk-based and comprises a microorganism having a shelf-life of at least 1 month at 10 °C, and during the 1 month at 10 °C the amount of living bacteria decreases less than 2 log-units, which is free of carbohydrates that can be metabolized by the microorganisms. Because Reniero et al. teach the presence of carbohydrates (sucrose and glucose) that can be utilized by the *Lactobacillus*, *L. casei* CNNM I-21 increases the acidification (drop in pH) of the medium, and because Fleming et al. teach removing the fermentable sugars form the liquid product comprising a microorganism makes the liquid product microbiologically stable during the storage for 12 months at room temperature/24 °C, and at pH 3.3 or pH 3.8.

## Conclusion

No claims are allowed.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Kade Ariani whose telephone number is (571) 272-6083. The examiner can normally be reached on IFP.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Michael Wityshyn can be reached on (571) 272-0926. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/Kade Ariani/ Primary Examiner, Art Unit 1651